THE CANNING TRADE
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EDWARD E. JUDGE, EDITOR
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Editorials . . .

OUTGUESSING NATURE —Proof that packs are made or lost in just a few days at this critical growing period is evident from the fact that before the ink was dry on last week's issue of "CANNING TRADE" wherein pea prospects as of July 1 were summarized, a new USDA estimate as of July 15 reached our desk. While the total was about the same, 7-or-8 percent below last year, there were a number of changes in the estimate for individual states. Most important change probably, was in the States of Oregon and Idaho, where prospects further declined. In Oregon from an estimated 57,000 tons as of July 1 to 51,300 tons the middle of the month. Percentagewise, then as compared with last year, prospects decreased in that State from 19 to 26.8 percent below 1959. In Idaho the estimate was reduced from 10,620 tons to 8,750 tons, now 32 percent below a year ago. The estimate was reduced also in the State of California and some of the very minor states.

However, these reduced prospects were offset by prospects for better crops in New York, Wisconsin, Illinois and Indiana. Prospects remained approximately the same in Pennsylvania, Michigan, Minnesota and the Tri-State area. Importantly, prospects for the State of Wisconsin were increased from 106,250 tons to 110,500 tons, or from a previous estimate of 1 percent less than last year to a July 15 estimate of 3.2 percent more than last year.

Prospective production of peas for processing as of July 15 totals 437,990 tons as compared with a July 1 estimate of 438,870 tons, and a 1959 tonnage of 473,740.

And speaking of outguessing Mother Nature, prospects for a corn pack in the State of Wisconsin were said to have improved immeasurably last week. Indeed, one informed observer tells us the pack in Wisconsin "was made" last week (weather-wise that is), as compared with very gloomy prospects only a week prior.

HEAVY SHIPMENTS —All of which indicates that this is a bad time to be making "guestimates," yet the stock reports now being issued by the National Canners Association as of July 1, and the indicated heavy shipments for important commodities for the year to date, are more than enough to give rise to optimism. Even considering the vagaries of Mother Nature as mentioned above, at the moment it seems rather certain that corn and peas are headed for a good year—a well balanced supply, with reasonably good prices. Beans and tomatoes, the other two important vegetable items, are rather hard to guess. Prospects for beans at the moment are approximately 10 percent ahead of a year ago, just about enough to make up for the reduced carryover, so that supplies may be expected to be about the same as last year. This column is keeping its fingers crossed on tomatoes. Acreage is down very slightly, about 3 percent, and crop prospects average about the same as last year, which pack was well below average. Stocks, too, as is well known, are on the short side, and well below a year ago. As we say, anything can happen in tomatoes, but the outlook as of now is definitely not for an over-supply this year.

TOM DENNEHY —In the death of Tom Dennehy, reported elsewhere in this issue, the industry has lost a true friend. Tom was one of those understanding Government buyers carried over from World War II. He knew well the problems of the canning industry, and the requirements of the Armed Forces. His sound judgment, gentlemanly demeanor, and understanding nature provided the ideal liaison between industry and government. May he rest in peace.

New Standards of Identity Established

Standards of Identity Established for Canned Prunes, Seedless Grapes, Berries & Plums—Pineapple Standards amended

The Food and Drug Administration last week issued final orders establishing Standards of Identity for a number of canned fruits and an order amending the Standard of Identity for Canned Pineapple. The Pineapple Standards appeared in the Federal Register of July 20 and the orders for Canned Prunes, Seedless Grapes, Berries, and Plums in the Federal Register of July 22.

The new standarsd are added to Part 27, which covers canned fruits and canned fruit juices. As in other standards of identity, the orders designate optional ingredients, optional packing media, packing media density, optional saccharine ingredients, and label statements of optional ingredients.

CANNED PRUNES

27.15 "Canned Prunes" is defined as the food prepared from dried prunes, with or without one of the optional packing media, and which may be seasoned with one or more of the following optional ingredients: 1—Spice; 2—Flavoring other than artificial flavoring; 3—A vinegar; 4—Citric Acid; 5—Lemon juice; 6—Unpeeled pieces of citrus fruits.

The food is sealed in a container and so processed by heat as to prevent spoilage.

The optional packing media are: i—water; ii—light syrup; iii—heavy syrup; iv—extra heavy syrup.

The packing media is prepared with water and one of the optional saccharine ingredients.

Optional saccharine ingredients are: 1—Sugar; 2—Invert sugar syrup; 3—Any mixture of sugar and invert sugar syrup. 4—Any of the optional saccharine ingredients mentioned above with Dextrose, provided the weight of the solid of the Dextrose does not exceed one-third of the total weight of the solids of the combined saccharine ingredients. 5—Any of the optional saccharine ingredients in 1, 2 and 3, above, with corn syrup or glucose syrup, or such syrups in dried form, or any two or more of such syrups or dried syrups, provided the weight of the solids of such syrups or dried syrups used does not exceed one-fourth of the total weight of the solids of the combined saccharine ingredients. 6—Any mixture of the optional saccharine ingredients in 4 and 5 above.

Respective densities of syrups measured on the Brix hydrometer 15 days or more after canning are as follows: Light syrup—20 degrees or more but less than 24 degrees Brix measurement; Heavy syrup—24 degrees or more but less than 30 degrees; Extra heavy syrup—30 degrees or more but not more than 45 degrees.

LABEL STATEMENTS

Where a packing medium is used the word "Prunes" on the label wherever used shall be preceded by one of the words "cooked," "stewed," or "prepared," and it shall be followed by the name of the optional packing medium such as "water," "light syrup," etc. as applicable.

Where no packing medium is used the word "prunes" shall be preceded by the word "moistened" or the words "moist packed." It shall be followed by the words "without syrup." The statement "prepared from dried prunes," which is a part of the name of the food, shall immediately follow the name of the optional packing medium, or the words "without syrup" without intervening written, printed or graphic matter. The type used for the words "prepared from dried prunes" shall be of the same style and not less than one-half of the point size of the type used for the word "prunes."

When any of the optional ingredients permitted are used, they shall be designated on the label as follows:
"Spiced" or "spice added" or "with added spice" or in lieu of the word "spiced" the common name of the spice.
"Flavoring added" or "with added flavoring" or in lieu of the word flavoring" the common name of the flavoring.

"Seasoned with vinegar" or "seasoned with ..... vinegar" the blank be filled in with the name of the vinegar used.

"Citric acid added" or "with added citric acid."

"Lemon juice added" or "with added lemon juice."

"..... added" or "with added ....," the blank being filled in with the name of the citrus pieces used.

When two or more of the optional ingredients are used such words may be combined, as for example, "with added spices, lemon slices and lemon juice."

The form of these statements such as the optional saccharine ingredients, is the same for all fruits. Just so are the labeling requirements that "wherever the name of the food and the other labeling prescribed appear on the label so conspicuously as to be seen under customary conditions of purchase, the words specified showing the optional ingredients used shall immediately and conspicuously precede or follow such name without intervening written, printed or graphic matter, except that the specific varietal name of the prunes (or other fruit) may so intervene, or may immediately precede the word "prunes" (or other fruit) in the name.

CANNED SEEDLESS GRAPES

27.25 Canned Seedless Grapes are defined as the food prepared from one of the optional ingredients specified, and one of the packing media specified, and may also contain one or more of the following optional ingredients: 1—Spice; 2—Flavoring other than artificial flavoring; 3—A vinegar; is sealed in a container and so processed by heat as to prevent spoilage.

The optional grape ingredients are prepared from stemmed grapes, either light or dark seedless varieties, or from unstemmed clusters of such grapes. The names of such optional ingredients are "light seedless grapes" or "dark seedless grapes, preceded by the words "unstemmed clusters" where appropriate.

The optional packing media are: I—Water; II—Grape juice; III—Slightly sweetened water; IV—Light syrup; V—Heavy syrup; VI—Extra heavy syrup.

"Grape juice" means the fresh or canned express juice of matured grapes of the same varieties as the optional fruit ingredients, and the term "water" means in addition to water any mixture of water and grape juice.

The optional saccharine ingredients are the same as those in "prunes," and the required label designation of optional ingredients is the same.

Packing media density in terms of Brix measurement is as follows: Slight-

sweetened water less than 14 degrees; light syrup 14 degrees or more but less than 18 degrees; heavy syrup 18 degrees or more but less than 22 degrees; extra heavy syrup 22 degrees or more but not more than 35 degrees.

CANNED BERRIES

27.35 Canned Berries are a combination of optional berry ingredients and optional packing media, sealed in a container and so processed by heat as to prevent spoilage.

The optional berry ingredients are blackberries, blueberries, boyenberries, dewberries, gooseberries, huckleberries, loganberries, black raspberries, red raspberries, strawberries, and youngberries.

The optional packing media are: i—Water; ii—Berry juice; iii—Slightly sweetened water; iv—Light syrup; v—Heavy syrup; vi—Extra heavy syrup; vii—Slightly sweetened berry juice; VIII—Light berry juice syrup; ix—Heavy berry juice syrup; and x—Extra heavy berry juice syrup.

"Berry Juice" means the fresh or canned expressed juice of berries of the same variety as the optional berry ingredient and the term "water" means in addition to water any mixture of water and berry juice.

The optional saccharine ingredients are the same as those mentioned for canned prunes above. The order for berries, however, specified that "where the saccharine ingredient used adds water to the packing medium, as it will if it includes invert sugar syrup, corn syrup, or glucose syrup, other than such syrups in dried form, the packing medium shall be considered to be "slightly sweetened water," "light syrup," or "heavy syrup," and not a berry juice packing medium.

Respective densities are shown in the following table:

CANNED PLUMS

27.45 The order on canned plums covers various types of plums with one or more of the following optional ingredients: 1—Spice; 2—Flavoring other than artificial flavoring; 3—A vinegar. The food is sealed in a container and so processed by heat as to prevent spoilage.

The plums referred to are prepared from mature plums of the domestic (prunus domestica L.) varietal groups and are either unpeeled whole, peeled whole, unpelled halves, peeled halves. Halves are pitted and whole plums may be pitted or unpitted. The varietal group, style or styles of pack shall be designated on the label.

The optional packing media are: i—Water; ii—Plum juice; iii—Slightly sweetened water; iv—Light syrup; v—Heavy syrup; vi—Extra heavy syrup; vii—Slightly sweetened plum juice; viii—Light plum juice syrup; ix—Heavy plum juice syrup; x—Extra heavy plum juice syrup.

As with the other fruits, packing media is prepared with a liquid ingredient and a saccharine ingredient. The optional saccharine ingredients being the same as in prunes, and the labeling requirements the same.

The respective density of packing media are different for purple plums than for other varieties. The Brix reading for purple plums in slightly sweetened water or slightly sweetened plum juice shall be less than 18 degrees; in light syrup or juice 18 degrees or more but less than 21 degrees; in heavy syrup or juice, 21 degrees or more but less than 26 degrees; and in extra heavy syrup or juice, 26 degrees or more but not more than 25 degrees.

Other varieties shall have a Brix measurement of less than 16 degrees for slightly sweetened; 16 to 19 degrees for light; 19 to 24 degrees for heavy; and 24 to 35 degrees for extra heavy.

OPTIONAL PACKING MEDIA

Optional berry ingredient	(c)(1)(iii) and (viii): Slightly sweetened water and slightly sweetened berry juice		(c)(1)(iv) and (viii): Light sirup and light berry juice sirup		(c)(1)(v) and (ix): Heavy sirup and heavy berry juice sirup		(c)(1)(vi) and and (x): Extra heavy sirup and extra heavy berry juice sirup	
	Minimum brix	Maximum brix less than—	Minimum brix	Maximum brix less than—	Minimum brix	Maximum brix less than—	Minimum brix	Maximum brix not more than—
	Degrees	*Degrees*	*Degrees*	*Degrees*	*Degrees*	*Degrees*	*Degrees*	*Degrees*
Blackberries	....	14	14	19	19	24	24	35
Blueberries	....	15	15	20	20	25	25	35
Boysenberries	....	14	14	19	19	24	24	35
Dewberries	....	14	14	19	19	24	24	35
Gooseberries	....	14	14	20	20	26	26	35
Huckleberries	....	15	15	20	20	25	25	35
Loganberries	....	14	14	19	19	24	24	35
Black raspberries	....	14	14	20	20	27	27	35
Red raspberries	....	14	14	22	22	28	28	35
Strawberries	....	14	14	19	19	27	27	35
Youngberries	....	14	14	19	19	24	24	35

CANNED PINEAPPLE

The Standard of Identity for Canned Pineapple has been amended to permit the addition of the following optional ingredients: 1—Spice; 2—Flavoring other than artificial flavoring;3—A vinegar.

A number of paragraphs have been redesignated to permit this addition and a new paragraph added to provide for appropriate labeling, which is the same as for other fruits.

NCA Files Color Additive Petition

The National Canners Association last week petitioned the Food and Drug Administrator to clarify by regulation as quickly and expeditiously as possible the status of certain canned food ingredients under the newly enacted Color Additive Amendment of 1960. The petition proposes the adoption of a regulation to the effect that ingredients used in standardized canned foods, in compliance with Definitions and Standards of Identity under the Federal Act, are not color additives unless the ingredient is designated as a coloring substance in the Federal Standard.

The effect of the NCA petition, if adopted, would be to assure packers of all standardized canned foods that the only substances used in such products, subject to the pretesting and licensing provisions of the Color Additives Amendment, are those substances specifically designated in the standard as coloring materials. At the present time the only coloring substances permitted in standardized canned foods are:

1—Artificial green color and artificial red color as optional ingredients in canned pears, canned pears with rum, and artificially sweetened canned pears;

2—Artificial red coloring as an optional ingredient in cherries, in canned fruit cocktail, and artificially sweetened canned fruit cocktail; and

3—Artificial coloring as an optional ingredient in canned peas.

The Association's petition deals only with the canned foods presently covered by Federal Definitions and Standards of Identity. It is expected that subsequent petitions will be submitted, designed to make clear the status of ingredient used in many non-standardized canned foods, after the Association has had an opportunity to consult with canners in all parts of the country.

In the petition, NCA pointed out

(*Continued on page* 14)

NEWS *and Announcements*

New York Outing—The Annual Summer Outing of the New York State Canners & Freezers Association will again be held at the Monroe Golf Club, the same location as last year, at Pittsford, New York, on Monday, August 8. There will be golf, swimming, and other attractions during the day, capped off with a splendid dinner at 7:30 in the evening. Advance tickets are available from Secretary Bill Sherman at the Association's offices at 416 First Federal Savings Building, Rochester, at $6.50 for the dinner and $5.00 greens fees for those who will play golf. Secretary Sherman would like to know in advance who will attend so that proper arrangements can be made.

Draper Food Products, Inc., Milford, Delaware, is packing whole kernel corn for the first time this season. The pack is being made in fancy and extra standard grades in 303's and 10's.

Bond Pickle Company (Oconto, Wis.)—John P. Hoban, Jr. has been promoted to vice president and general sales manager and a member of a three-man team which will direct company operations. Other members of the team are: Donald G. Bond of Oconto, promoted to vice president and director of operations, and Howard H. Bond of Oconto, promoted to vice president and director of procurement. Mr. Hoban will maintain sales headquarters at the company's plant in Oconto, and at 315 S. Beverly Lane, Arlington Heights, Illinois. The changes were made following the retirement of Leon H. Bond and Arthur S. Bond, two of the founders of the company, as president and vice president respectively.

Lomax Canning Company (Lomax, Ill.) has made a number of improvements to their high pressure tomato juice line for this season's operation.

National Kraut Packers Association will meet at the Hotel Racine, Racine, Wisconsin, September 22-23. There will be a golf tournament at Meadowbrook on the 22nd.

Diven Packing Company (Fowler, Colo.) has completed the construction of a 40 x 100 foot all steel building to facilitate the pallet storage of their packs.

Delta County Canning Company (Delta, Colo.) has added two new bar-type bean graders and a new cluster breaker in preparation for the season's bean pack.

Naas Foods, Inc., (Portland, Ind.)—Carl Smith has resigned his position as manager of contract crops effective July 1, and has accepted a position as executive secretary of the Indiana State Employees Association.

Tasty Foods, Inc., (Denver, Colo.) is building a $500,000 addition to the plant, which will increase facilities by some 45 percent, particularly of shoestring potatoes. The new building will provide an additional 40,000 square feet and is scheduled for completion by mid-September.

Continental Can Company—Warren J. Hayford, formerly a Baltimore metal can sales representative, has been promoted to district sales manager of Philadelphia, it has been announced by S. B. Smart, general manager of the firm's Mid-Eastern District. W. Miles Ryan, who has been the company's Philadelphia District manager for many years, becomes a special representative in that city.

U. S. Printing & Lithograph Company—James Gage, assistant sales manager of the Northwestern Sales Division in Milwaukee, has been appointed sales manager of the West Coast Sales Division with headquarters in San Francisco.

Chapman Joins NARGUS—Bruce Chapman, with a well balanced background in the food distribution field, has joined the headquarters staff of the National Association of Retail Grocers of the United States in Chicago as Director of Management Development and will direct the expansion of NARGUS Food Store Management Seminars as well as the Association's personnel training programs.

Good Canning Company (Ft. Smith, Ark.) has announced that Lowell F. Peters, Don Hatfield, and Wallace Smith are no longer with the firm. M. M. Hunter has been made general manager.

Florida Citrus Commission—J. Dan Wright, Jr., of Sanford, prominent 44 year old citrus grower and business man, has been elected the 17th chairman of the Florida Citrus Commission, succeeding J. R. Graves of Vero Beach, who has stepped down after serving two years as the Commission head. Bruce W. Skinner of Dundedin, has been named chairman of the Commission's important Advertising and Merchandising Committee which administers almost 90 percent of the more than $7 million annual budget of the Commission. Commissioners serve without pay and are appointed by the Governor for two year terms.

Cranberry Products, Inc. (Eagle River, Wis.) have added new juice equipment and new cranberry equipment to speed up the production of cranberry sauce. Cranberry juice will be packed in consumer and institutional sizes. The company reports that cranberry sales are now back to normal for this time of the year. Charles Goldsworthy has joined the company's sales force.

Stokely-Van Camp — William H. Foster, vice president and general manager of the Frozen Food Division, has announced the appointment of Manning M. Exton as director of marketing for the Frozen Food Division, where he will supervise and coordinate all staff connected with sales, advertising, market research, packaging, traffic, and new product development.

Morgan & Sons Canning Company (Cayuga, Ind.) has completed an extensive remodeling program on the plant and buildings. All new C-8 TUC cutters have been installed for the corn pack. The company expects to finish canning green beans by July 30 and will start the corn pack on August 8.

National Kraut Packers Association has elected the following officers: Lon P. Flanigan, Jr., Seneca Kraut & Pickling Company, Geneva, New York, President; Robert Simpson, Libby, McNeill & Libby, Chicago, Vice President; William R. Moore, Oak Park, Illinois, continues as Secretary Treasurer.

Directors elected are: J. Arthur Meeter, Meeter Brothers & Company, Union Grove. Wisconsin; A. G. Henkel, Fremont Kraut Company, Fremont, Ohio; D. J. Flanagan, Flanagan Brothers, Inc., Bear Creek, Wisconsin; C. L. Huppert, Frank Pure Food Company, Franksville, Wisconsin; and John Stroup, Empire State Pickling Company, Phelps, New York.

P. J. Ritter Company (Bridgeton, N. J.)—Paul J. Ritter, president, has announced the following personnel changes: A. H. Funke, Jr., vice president, becomes general manager of the Ritter Division in charge of operations at Bridgeton. Glenn E. Knaub, vice president, has been named general manager of the Brooks Division with headquarters at Collinsville, Illinois. William J. Gehring, secretary, also assumes the office of treasurer. The Brooks Foods facilities at Mt. Summit, Indiana, are being expanded by the addition of the installation of a new boiler and new tomato product processing equipment to insure greater efficiency.

Northwest Packing Company (Portland, Ore.) has completed the installation of a hydro-cooling system at the receiving platform with a daily capacity of 300 to 400 tons of beans. As the beans arrive from the fields, the cooling system immediately removes the field heat so that the beans arrive at the canning lines in the same crisp condition as at the time of harvesting. This cooling procedure was developed by the company's engineers on the basis of experiments over a two year period. The company's bean operations got under way on July 18 with the canning of machine picked wax beans, which will be followed by Blue Lakes early in August.

Colonel Harry J. Robertson, USA (ret.) has been elected president of **Fabro, Inc.,** Atlanta, Georgia, canners of dog and cat food, succeeding A. A. Alterman, who is leaving the firm to take over as president of International Meat Processors, Inc. Other officers elected are: Henry Frank, vice president and director of sales; and Bennett N. Oxman, secretary treasurer and general manager.

McCormick & Company (Baltimore, Md.)—James F. Welsh, secretary since 1941, assistant treasurer since 1947, and vice president since 1956, has been appointed to the newly created position of general manager of the McCormick Division of McCormick & Company, Inc., where he will be in charge of all line operations for the company in the Eastern half of the United States.

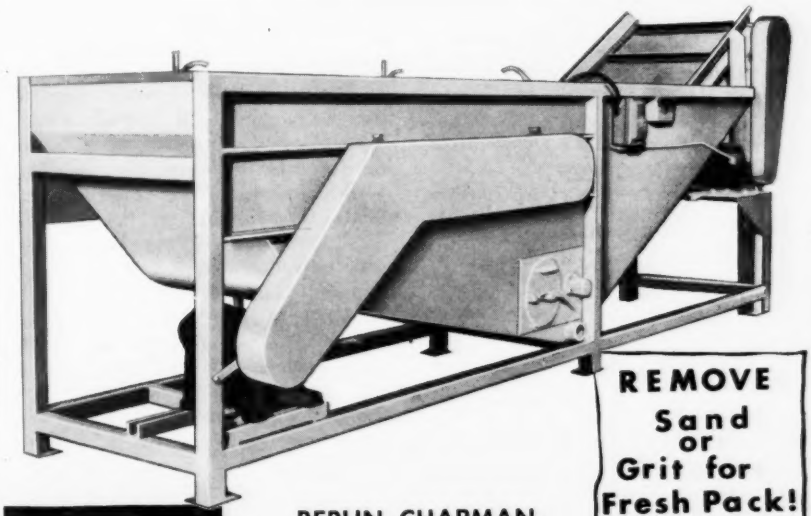
Sunkist Growers (Ontaria, Calif.) have appointed H. R. Plate & Company, San Francisco food brokers, representatives for Northern California. The brokerage firm has offices in San Francisco, Sacramento, and Fresno, and will handle all sales of Sunkist canned, bottled, and frozen juices, punches and ades in these areas.

Robert Becker, assistant agent in Wayne County, New York, has been assigned by the State Extension Service in Ithaca to work with growers and processors in Western New York on beets, carrots and kraut cabbage. He will be working closely with county agents, specialists, research workers, and processing field representatives during the coming months. Mr. Becker's appointment to this new project is for at least three years.

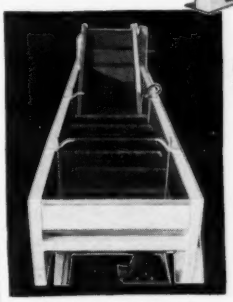
Pumpkin and Squash acreage contracted for canning totals 11,794 acres this year, 1 percent above the 11,653 acres under contrast last year. The acreages in the East, Midwest, and West show little change for the two years.

Consolidated Foods Corporation has purchased the business of Jules Weber, Inc., a long established distributor of food products to the institutional trade in and around New York City, which will be operated as a part of Consolidated's Monarch Food Division under the management of L. G. Tepper, who will be headquartered in Chicago. The Weber "Connoisseur" and other brands will be continued and the line will be broadened to include the "Monarch" brand.

LaChoy Food Products (Archbold, Ohio) packers of American-Chinese foods, has appointed William E. Barry, Eastern sales manager with headquarters in Colonia, New Jersey. Mr. Barry will be responsible for all sales representatives and customers services in New England, Pennsylvania, New Jersey, Maryland, Delaware, Virginia, and Eastern New York.



REMOVE Sand or Grit for Fresh Pack!



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SRS VEGETABLES TRIALS

John A. Magoun, Vice President of Seed Research Specialists, Inc., is extending a cordial invitation to the Food Processors and Growers of the nation to visit the open house and vegetable seed trials, which are to be held at the Rohnert ranch in Hollister, California, during the week of August 21.

In announcing the plans for the event, Magoun said, "We welcome this opportunity of showing the extensive work being done by our organization in research and the development of better vegetable varieties for the food processing industry.

"The trials alone is one of the most extensive ever undertaken. Visitors will see almost 3500 separate lots of 43 various vegetable varieties, including many of the newest unreleased varieties.

"Our Director of Research Dr. Stuart Smith and his associate Dr. Oscar Pearson—both well-known to the food processing industry—as well as Bill Chaney, SRS Quality Control Director, and his staff, will be on hand to answer questions and guide the visitors.

Mr. Magoun asks that those food processors and growers planning to visit them during this week drop them a line or call, telling the date they plan to be there so arrangements can be made for guides and transportation."

USING LESS FOREIGN WORKERS

The Wisconsin Canners Association reports that on July 13 the number of BWI's employed in the State totaled 501 compared to 888 a year ago at this time, and 2,372 on July 15, 1957. So far this year the employment of BWI workers in Wisconsin has been limited to four canning companies and one Wisconsin canning company is employing 93 Mexican Nationals. The decrease is attributable to mechanization of field operations, a somewhat better supply of domestic agricultural workers, and a decrease in the State's canning pea acreage.

SCHOOL LUNCH: BEANS

The U. S. Department of Agriculture has announced an offer to buy canned green beans, packed during 1960, for use in the National School Lunch Program. Offers will be considered only on No. 10 size cans.

Offers must be received by the Fruit and Vegetable Division, Agricultural Marketing Service, U. S. Department of Agriculture, Washington 25, D. C., not later than 4 p.m. (EDT) Aug. 5, for acceptance not later than Aug. 12. Delivery will be required during the period Sept. 6 through Oct. 17.

GOVERNMENT WANTS

Veterans Administration Supply Depot, P. O. Box 27, Hines, Ill., has asked for bids on the following requirements, to be opened on the dates stated: Canned Lima Beans—August 24, 1960; Canned Blueberries—August 24, 1960 (small business only); Canned Plums—August 22, 1960 (small business only); Canned Salmon —August 22, 1960; Canned Tomatoes —August 17, 1960 (small business only); Canned Tomato Catsup, Canned Chili Sauce, Canned Tomato Paste, Canned Tomato Puree—August 23, 1960; Canned Tomato Juice—August 17, 1960; Canned Tuna Fish—August 23, 1960; Dehydrated Apricots and Peaches—August 24, 1960; Dehydrated Potatoes—August 4, 1960; Frozen Fruits and Vegetables—August 24, 1960.

DEATHS

Thomas C. Dennehy, Jr., 59, purchasing agent of fruits and vegetables at the Chicago Regional Office of Military Subsistence Supply Agency, died in St. Lukes Hospital on Sunday, July 17. Before becoming purchasing agent for MSSA, Mr. Dennehy had been president of Sprague Warner & Company, one of Chicago's oldest and largest wholesale grocery companies, and later became president of Lange Canning Corporation of Eau Claire, Wisconsin. He is survived by his widow, Marie, a daughter, four sisters, and two brothers. Burial was from Immaculate Conception Catholic Church in Chicago on Wednesday, July 20.

B. Alton Garrell, 55, president of the newly formed Tabor City Foods, Inc., Tabor City, South Carolina, and one of the most prominent produce brokers in the South, died enroute to a Charleston, South Carolina hospital on Sunday, July 17, of self inflicted wounds suffered at his home that morning.

Samuel W. Menefee, Jr., 53, manager Packaging Development and Merchandising Department, Packaging Materials Division, Armstrong Cork Company, died of a heart attack on July 17 while playing golf at the Media Heights Country Club in Lancaster, Pennsylvania. A native of Detroit, Mr. Menefee joined Armstrong in 1938 in the Philadelphia office and was transferred to the general office in Lancaster in 1940. He is survived by his widow, Marcia, and one son, Ensign Samuel W. Menefee, III, U. S. Navy, Corpus Christi, Texas.

Robert H. Gunther, 47, vice president of Stokley Van Camp, Indianapolis, was killed in an automobile accident on the evening of July 18 in Indianapolis.

Pennsylvania Agricultural Queens Salute Pennsylvania Canned Foods . . . "Packed In Pennsylvania Where Perfection Is A Habit!"

Although the above slogan applies only to the canned foods packed in the Keystone State—it could also apply to the lovely ladies in the picture.

The Pennsylvania Agricultural Queens took the occasion of their recent get-together in Atlantic City where they were vieing for a $1,000 Scholarship at the Pennsylvania Grocers Convention—to salute the 150th Anniversary of Canned Foods—especially those Packed In Pennsylvania.

The Queens are—left to right: Nancy Smith—Peach Desert Baking Champion; Jo Ann Williams—National Cherry Pie Baking Champion—Janet Williams—Poultry Queen; Carol Ann Robinson—Milk Maid Queen; Lindalee Roth—Grape Queen; Nancy Sickle—Livestock Queen; Judy Brown—Apple Blossom Queen; Eileen Rice—Apple Dessert Baking Champion.

Condition of Crops

DELAWARE-MARYLAND, July 26—The dry, hot weather is rapidly depleting soil moisture supply with the situation again reaching the serious stage in a number of counties on the Peninsula, in Southern Maryland, and in a few North Central counties. Harvest of *sweet corn, tomatoes* and *lima* beans moved rapidly ahead last week and harvest of *cantaloups* and a few *watermelons* got underway. Prospects for *tomatoes* continue generally good to excellent. A number of canneries opened last week as more ripe *tomatoes* became available.

MILFORD, ILL., July 19—Abundant moisture has given us prospects for a record crop of *corn*. Cool nights have slowed maturity and we should start packing August 3 to 8.

CAYUGA, IND., July 22—Harvesting an average crop of *beans* of good quality. Lost some acreage of *corn* by Wabash River flooding but upland *corn* looks excellent. Should start August 8.

ORESTES, IND., July 25—During the past ten days a great deal of 2-4D damage has shown up on *tomatoes*. Unable to estimate total damage at this time. Plan to start packing *tomatoes* on August 10 but tonnage will be small until the 25th of August.

ABERDEEN, MD., July 23—*Corn* acreage 23 percent. First *corn* very irregular which will cut yield. Crop looks as good as last year. Will start packing July 26.

KENNEDYVILLE, MD., July 23—*Corn* acreage is the same as last two years. Need rain very much. Had 2 inches of rain for the week of July 10 to 16. Our *corn* is tasseling very unevenly. Yields will be less this year than for the past two years due to the dry condition that we have had since the middle of June.

BLISSFIELD, MICH., July 23—There has been some damage to *tomatoes* due to excessive June moisture but generally the crop appears to be on its way to a normal maturity and production.

NORWAY, MICH., July 25—Acreage of *green* and *wax beans* is less than last year; yield looks good at present time. Same acreage of *sauerkraut;* too early to estimate yield.

REEDS SPRING, MO., July 20—Yield of *tomatoes* down at least 25 percent from 1959. Early crop damaged by severe heat wave that was of three days duration. Later fields need rain and cooler weather. Acreage down 10 percent.

GREENWICH, N. J., July 25—*Tomato* crop progressing nicely. Weather good up to this time. Vines have good setting and fruit seems to be sizing well. Expect to begin packing August 2, a week later than last year.

NEW YORK, July 19—Very spotty rains during the past ten days with some areas getting as much as an inch while others got little or none. However, most of the State's crops were helped by the moisture. Harvesting of *peas* is now in its final ten days with quality excellent and yields good to very good. *Snap beans* are coming in in a moderate way with fair to good yields reported on the early acreage. Some of the first *beans* showed signs of dry weather but are now getting out of these. The crop overall at this stage looks very good, but anything can happen between now and frost. Good progress of *sweet corn* in the past ten days with the crop generally looking good. The same can be said for *tomatoes* although acreage is down considerably from last year. After a late planting start *cabbage* for *kraut* is beginning to make headway with fields very much improved after a rather poor start. *Raspberries* are now being processed, and what there is of this crop is fair. *RSP cherries* are also being processed with a definitely shorter crop.

WATERLOO, N. Y., July 22—Acreage of *beets* is up a little this year. Crop looks pretty good at this point, although several of our growers are from one to three weeks behind because of late spring. Acreage of *red cabbage* is up considerable. Crop looks good. Yield depends on Mother Nature.

NEW BAVARIA, OHIO, July 23—Growing conditions have been ideal for *tomatoes*. There is nice early set of fruit with very heavy set of blossoms.

NEW VIENNA, OHIO, July 20—We have about 15 percent less *corn* acreage than we had in 1959. However, have never seen *corn* look any better here than it does now. We could have as much this year as last on less acreage. Will start canning August 5 to 10.

SANDUSKY, OHIO, July 20—*Cabbage* acreage the same as last year; prospects for twice the yield as last year; looks fine. *Tomatoes* look good at present; all fields clean with a good crop setting. If nothing happens to the weather it looks like a normal crop. Just finished *RSP cherries* with 35 percent of a crop.

FRANKSVILLE, WIS., July 22—Total *cabbage* acreage is 15 percent greater than last year. Early acreage was set back two weeks because of wet and cold weather. Yields on early *cabbage* (Georgia plants) look small compared with last year, about one-third less. Yields on early cabbage (Kentucky plants) look good, about the same as last year. Too early to estimate late *cabbage*.

WISCONSIN, July 22—Have had some warmer days during the past week, which are more like we expect to have during the latter part of July. Had a high yesterday of 88 degrees and 90 degrees is expected today. However, present forecast calls for cooler weather over the week-end while the 30 day outlook is for below normal temperatures with only moderate rainfall. In the southern part of the State 35 percent of the *pea* acreage and in the northern part 70 percent remains to be harvested. Quality and yields very satisfactory. Expect to finish packing August 7. Adequate moisture and moderate temperatures have helped us to become optimistic about the *sweet corn* crop prospect. Unevenness in the fields with first fields fully tasseled. Expect to start packing August 15. Last plantings of *beans* were made July 21 and now having ideal weather for this crop. Expect to start packing August 9.

WISCONSIN, July 22—Harvesting of *peas* in the State is about half over with above normal yields being reported with a few canners expecting lower yields on their remaining acreage. Adequate soil moisture being reported by three-quarters of the State but a few plants in the Eastern part report soil too wet with several in the Northwest reporting it too dry. Root rot being reported because of the higher temperatures. Hail damage is also reported from one area. A few plants starting packing *snap beans* this week with excellent quality. Most plants will be canning by August 1. Prospects for *sweet corn* is improving with warmer weather reported, but conditions vary throughout the state. Fields uneven and weedy and all are late. First tassels have appeared in some areas and at least one canned is extensively treating for corn borer. *Beets* and *carrots* are reported as looking good. *Cabbage* for *kraut* is also looking good with one packer expecting to start harvesting about August 4.

MARKET NEWS

NEW YORK MARKET

International Situation and Presidential Election Keeping Trade in Nervous State —Conservative Inventory Policies Continue—A Few Breaks in the Price Line

By "New York Stater"

New York, July 29,1960

THE SITUATION.—A general easing in citrus products prices and encouraging reports on the progress of the Alaska salmon pack highlighted developments in canned foods during the week. An easing in canned tomato prices in the tri-states was also coming in for attention. Distributor buying was generally of but limited amount, as traders wait for volume offerings from the new packs.

THE OUTLOOK.—International developments and the fact that this is a presidential election year are tending to keep the trade in a rather nervous state of mind with respect to the business outlook for the second half of this year, and this is expected to be reflected in continuing conservative inventory policies for the near-term. While the sales curve in retail food sales has been consistently upward for the past several years, the competitive pace has quickened to the point where even a few cents difference in costs can be a potent factor in the profit picture at the retail level. Hence, there is a strong disinclination on the part of the distributing trades to buy much more than 30 days ahead.

TOMATOES.—With distributor tomato demand lagging, canners in the tri-states have been showing more of a desire to clear small unsold holdings from last season's pack, and prices in consequence have been easing. Standard ls for prompt shipment are listing at $1.05, with 303s at $1.25, 2½s at $2.25 and 10s at $7.00, all f.o.b. canneries. Florida canners are underselling the tri-states on ls, at $1.00, and 2½s, at $2.00. New pack offerings in volume are expected to appear on the market in the immediate future.

PEAS.—Buyers are showing a disinclination to take in peas in any volume, and the trading pace continues slow, with small-lot buying for immediate needs the order of the day. Standard pod run sweets are quoted at $1.15, with extra standards at $1.25 and fancy at $1.35, f.o.b. tri-state canneries. An occasional offering of standards is making its appearance at $1.10.

BEANS.—Moderate interest is reported in round pod cut green beans for immediate shipment, with eastern canners quoting 303s at $1.15, with extra standards at $1.15 and fancy at $1.35. On flat cut green beans, the market is quoted at a range of $1.00 to $1.05 per dozen, f.o.b. canneries. Short cut wax bean extra standards 303s are quoted at $1.25, with fancy at $1.45 in most instances.

CORN.—Holders are not pressing corn offerings for sale, and the market is quiet and unchanged. Standard cream style 303s continue held at $1.20 in the tri-states, with extra standards at $1.25 and fancy at $1.40. New York canners are quoting whole kernel extra standards at $1.20, with fancy at $1.40.

ASPARAGUS.—A strong market is reported on asparagus in the east, with the market well sold up on wanted grades. Cuts and tips, 300s, are firm at $2.20.

APPLE SAUCE.—New buying in apple sauce continues of but limited volume, with the market in the east ranging $1.25 to $1.30 for fancy 303s, with 10s ranging $6.75 to $7.00 per dozen.

CITRUS.—An easier market has developed on canned citrus juices and products. Grapefruit juice ls are quoted down to $1.02½ for sweetened and $1.07½ for natural, with blended juice at $1.20 and orange juice offered at $1.32½ for sugar-added and $1.42½ for natural. Fancy grapefruit sections, 303s, are available at $1.90, with broken at $1.62½, while fancy citrus salad for prompt shipment is quoted at $2.72½, all f.o.b. Florida canneries.

WEST COAST FRUITS.—Fair bookings of apricots from the new pack have been made by sellers packing for private label, and the market tone is showing more firmness. Distributors are waiting the full range of opening prices on California and Northwestern fruits to get a better idea of the competitive picture ahead, both with respect to price relationships among canned fruits, and the relative competitive strength or weakness of the canned item versus the frozen in the coming season's marketing picture.

SALMON.—Reports on progress of the new salmon pack in Alaska continue encouraging, with production of reds as of July 17 up to 1,029,609 cases. Pinks, however, are running behind last year, with the pack as of July 17 only 104,906 cases, against 181,080 at the comparable date a year earlier. Chums, however, were doing much better, at 275,701 cases vs 152,464 cases on the equivalent 1959 date. Distributor stocks of salmon are not heavy, and a good demand is in the making for early shipments from the new pack, which is expected to be ready to move in fair volume out of Seattle by the end of August.

SARDINES.—Reports from Maine indicate the probability of another short pack of sardines this season, with the total pack up to July 9 at only 403,038 cases, against an average for the past eight years of 842,297 cases as of that date. Meanwhile, prices remain unchanged, with demand showing improvement and canners' price views strengthening.

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CHICAGO MARKET

Prices Expected to Hold Firm in Coming Season—Buyers Still Maintain Caution—Warm Weather Helps Crops

By "Midwest"

Chicago, Ill., July 25, 1960

THE SITUATION.—The weather here in the Midwest is finally beginning to warm up and temperatures this week reached up into the nineties for the first time this summer. Heat of this kind will be helpful to the corn crop but it may also bring about the surplus of standard peas the trade have been expecting ever since late plantings went into the ground in such haphazard fashion. There are still a lot of question marks in regards to the final results of the major local packs of peas, corn and tomatoes.

Looking into the future, the trade can see little that could be construed as encouraging insofar as bargain prices are concerned. The outlook for all of the important packs of both fruits and vegetables is for packs that will be anything but burdensome. Indications are that prices will continue firm as canners dispose of current packs in an orderly fashion during the coming season. Despite the outlook and firmness of prices, the trade here still seem content to take things easy and see how the overall pic-

ture develops. There have been one or two instances where canners have become a little anxious but generally sellers are not pushing for sales and probably won't until they too have a better picture and that won't come until packs are completed and tabulated. In the meantime, routine business will be the order of the day.

PEAS.—Distributors here hesitated only slightly when they had the opportunity to buy standard peas at $1.15 for 303s and then quickly decided to get on the bandwagon when so few standards developed during the early stages of the local pack. It's now tough to find standards at this price but the situation could still change again due to the current hot weather and a late crop. Even with excellent weather conditions from now on, the experts are figuring a total pack of around 33 million cases which will only be about a million more than was actually sold last year. Prices should continue firm at levels which are much higher than they were at the low point last season.

TOMATOES.—Trading here is almost at a standstill and may continue that way until the new pack is ready late in August. So far, the only indication of new pack pricing levels has been a few scattered offerings of standard 303s at $1.35 for shipment when packed. These have created just about nothing in the way of interest as most buyers still have not decided whether this is a good buy or not. Spot standards are available out of eastern and southern areas at $1.30 while local canners have sold here at $1.40 although most of them are holding at $1.50.

TOMATO PRODUCTS.—The tomato juice market has tightened up considerably as unsold stocks here appear to be very well cleaned up. Prices range from $2.40 to $2.50 for fancy 46 oz. but the higher priced juice is a lot fancier than that at the lower level. Buyers cannot very well turn to California as available stocks there are also limited with prices strong at $2.50. Catsup is likewise on firm ground with many canners now posting the sold out sign. Spot quotations are firm at $1.70 for fancy 14 oz. and $10.25 for tens with extra standard at $1.50 and $9.25.

BEANS.—Sales of new pack fancy beans packed in New York have been excellent the past few weeks as Wisconsin canners will be late packing and warehouse stocks here are at a minimum. Most sales have been on the basis of $1.45 for 303 fancy three sieve cuts and $8.50 for tens with the same sieve size wax at $1.55 and $9.00. The trade are eagerly awaiting the start of the Blue Lake pack as stocks of fancy cuts are completely exhausted and will be needed just as soon as canners can pack and ship. New prices list fancy threes at $1.87½ for 303s and $9.75 for tens with extra standard fives are at $1.45 and $8.25.

BEETS AND CARROTS.—Midwestern canners expect to start early on these items or at least they will make an effort as stocks of carrots have been slim for some time and there are holes beginning to appear in the list of beet offerings. New York canners should also be under way on beets by the time this reaches print and the trade will then again have a full line from which to choose. Currently, fancy sliced beets are no less than $1.07½ for 303s and $5.25 for tens. Fancy diced carrots are held at $1.10 and $6.25 with sliced at $1.20 and $7.00.

CHERRIES.—Michigan and Wisconsin canners are well under way on RSP cherries and prices vary on water pack from $2.05 to $2.10 for 303s with tens at $11.75 to $12.50. So far there doesn't appear to be any major problem where RSP cherries are concerned but there will be some problems in the case of black sweets. The crop is short in Michigan and raw fruit costs are already up 3¢ per pound over last year and may go to 4¢. To make matters even tighter, the pack in the Northwest is way down. As a result, no prices have been forthcoming from local canners as yet.

CITRUS.—Spotty price cutting apparent last week has now developed into full scale lower prices for the industry. Fancy natural grapefruit juice is now at $2.40 for 46 oz. and $1.07½ for 2s. Blended is listed at $2.75 and $1.20 with orange

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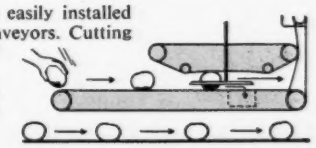

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juice at $3.35 and $1.42½. Florida canners still insist there will be insufficient stocks of natural blend and orange until new pack but the list is lower anyhow. It is still too early to tell just what effect these lower quotations will have on the trade's thinking.

WEST COAST FRUITS.—This market is one of wait and see at the moment although buyers here would not hesitate to buy additional Northwest pears right now if they could. However, spot stocks are either well cleaned up or canners are holding until new pack prices are named which obviously will be higher. There was a little flurry of trading on standard apricots but it was of short duration with prices now holding firm at list. The Cling peach pack is under way but no prices have been named as this is written. Buyers here have the feeling there will be an early low price similar to last year that will be short lived and if they are right trading will be fast and furious. Canners are now pro-rating early sales of sweet cherries and will really cut back on prune plum orders if a pack is made. Cocktail is unchanged but an increase on tens would come as no surprise to anyone.

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The Frank Pure Food Company, (Franksville, Wis.) has added 12 more vats in preparation for the season's kraut pack.

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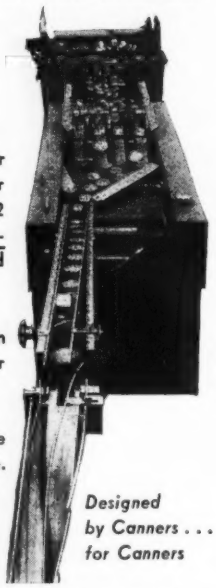

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SHUTTLEWORTH, INC., Warren, Indiana

CALIFORNIA MARKET

Apricot Pack Large but Better Balanced —Two Major Fruit Costs Settled—Pears up $18.50 Ton—Elbertas Down $5 Ton —Cling Peach Grower Price Turned Down by Canners

By "Golden Stater"

San Francisco, Calif., July 28, 1960

APRICOTS.—Canners are rapidly completing the apricot pack. Estimates show that it will be about the same as last year's pack and all agree that the overall supply will be in better balance than last year where the pack ran heavily to standard grades, concentrate and nectar. With better sizing and cleaner fruit, more production went into the choice grades. Last year's heavy pack of standard whole unpeeled has not been a necessity this year. However, there was a good quantity, better quality, pack of this item, and with attractive off-the-line pricing, orders and shipments have been large, resulting in advances and/or withdrawal from the market by many canners. Canners expect to advance the price soon on contracts currently shipping at $2.00 a dozen.

Although Quartermaster requirements for choice grade are down from last year, the USDA purchases for the School Lunch Program have more than offset this loss. Strength in 10's choice halves should be definite when results are announced this week on an additional 150,000 cases for School Lunch (first purchase totaled 146,000 cases).

BARTLETT PEARS.—With the Northwest crop estimates ranging from USDA July 1 figure 29 percent off from last year, California Growers Association stayed with their original offer, which is an average $18.50 a ton higher than last year for a crop estimated about the same as last year. Canners have accepted this price, with the advertised brands very active for California tonnage because of their shortages in the Northwest. With the current fresh market returning $90 per ton and moving record volume to date, most canners are convinced sufficient tonnage will not be available to California canners.

ELBERTA FREESTONE PEACHES.—Growers' price of $40.00 a ton accepted by canners, is $5.00 a ton lower than last year. This does not mean that last year's below cost trading prices can be maintained. Canners are determined to cut down the pack even though the crop is not short. Voluntary grading restrictions on the raw product are expected to reduce the pack but improve the quality. Also, the pack of early Elbertas has been privately estimated at about 275,000 cases less than last year.

CLING PEACHES.—After rejecting the Growers Association's first cling price, canners this week turned down the $52 a ton plus grade premiums, which figured about $3 a ton lower than last year. Some canner reasons were: Last year's profits were too low; canners increased labor costs; no room to pass on these costs and maintain low enough price to move the projected pack. Growers faced also with increased labor costs and many growers' average returns were below average production costs.

The Growers Association will continue negotiations and meet later this week to determine their next pricing objective.

FRUIT COCKTAIL.—Increased labor and the sharply increased cost of pears will definitely increase costs of fruit cocktail. Cannot be fully determined until cling peach price is settled.

ASPARAGUS.—The 1960 pack of both all green and green tipped and white asparagus was up 9 percent over 1959 on both styles. Carryover of all green was low and increase of green tipped and white cut spears was required for heavy export demand. Shipments have been good and Midwest buying out of California. Advertised brands have announced increases on green tipped and white effective August 1. Market is firm for both styles.

TOMATOES AND TOMATO PRODUCTS.—USDA's national survey shows the acreage off 3 percent from 1959. California is up only 4 percent but more is needed because of low stocks. Early blossoms were lost by heat so there will be no early packing. Pack should begin about August 15.

●

Clover Farm Stores will hold its 34th Anniversary Convention at the Pittsburgh Hilton Hotel in Pittsburgh, September 25-27, 1960.

NCA PETITION

(*Continued from page* 7)

that the broad definition of "color additive" in the new law includes any food ingredient capable of imparting color to a food, except for those materials determined by the Secretary "by regulation" to be used solely for a purpose or purposes other than coloring. This approach, said NCA, casts an immediate responsibility on the Secretary to determine the status of thousands of foods and food ingredients. "Until that determination is made a manufacturer will necessarily be uncertain as to his obligations under the Federal Food, Drug & Cosmetic Act."

The NCA had strongly objected to the broad definition of color additives contained in the Amendment on the ground that it would cover virtually all foods and food ingredients capable of imparting color. The Association had proposed that the Amendment be restricted to coal tar colors.